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S U N D A Y R O A S T

STARTERS

Garden Pea Soup, Limerick ham hock croquette, mint oil (1,2,3,5,6)	€8
Chowder of Atlantic Seafood, prime seafood, spring onion, seaweed dust (2,4,5,10,11,12)	€11
Prawn 'Vol au Vent', white wine herb sauce (1,2,5,10)	€13
Melon & Prosciutto, herb salad (13)	€12
Burrata & Slow Braised Tomato Fondue, aged balsamic vinegar (2)	€13

SIGNATURE ROAST

Premium 28 Days Dry Aged Roast of Beef, Yorkshire pudding, roast potato, seasonal vegetables, rich gravy (1,2,3,4,5)	€23
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MAINS

Rump of Kilshanny Lamb, carrot, mint sauce (4,5)	€22
Pan Fried Chicken, pea, bacon, baby gem (4,5)	€19
Pan Fried Hake, broccolino, champ potato, white wine sauce (2,4,11)	€19
Homemade Ravioli, rocket leaves, parmesan, butter sauce (1,2,3,6)	€17

DESSERTS

Apple Crumble, sauce anglaise, vanilla ice cream (1,2,3)	€10
Artisan Ice Cream, (chocolate, vanilla, strawberry) wafer basket, chocolate sauce (1,2,3)	€10
Salted Caramel Tart, caramel gel, caramel infused ice cream, chantilly (1,2,3)	€10
Eton Mess, mixed berries, meringue, raspberry gel (2,3)	€10

ALLERGENS

(1) Gluten, (2) Milk, (3) Eggs, (4) Sulphites, (5) Celery, (6) Lupin, (7) Nuts, (8) Peanuts, (9) Soy, (10) Shellfish, (11) Fish, (12) Molluscs, (13) Mustard, (14) Sesame